BLUESTONE CATERING SUMMER 24/25

36 PAX +

CANAPE MENU

SILVER | $95PP
3 CANAPE, 1 SUBSTANIAL, 1 DESSERT

GOLD | $120PP
3 CANAPE, 2 SUBSTANIAL, 1 DESSERT

PREMIUM | $135PP
4 CANAPE, 3 SUBSTANIALS, 2 DESSERT

CANAPES

Sesame crusted tuna tataki (df)
Wakame, kombu dressing
Heirloom tomato bruschetta (v)
W*ild rocket pesto, local honey candied olives*
Hiramasa Kingfish ceviche (gf)
Sweet corn, micro coriander, tortilla crisp
Australian King prawn (gf)
cocktail sauce, snow pea tendril
Whyte pyrenes lamb backstrap (gf)
Za'atar, hung yoghurt
Grilled MB2 + Riverina Angus beef flank
avocado & wasabi puree, olive oil crostini
Cone of beetroot Tartare (v)
Whipped goat's curd, vincotto drizzle.

SUBSTANIALS

Lobster roll (gf available on request)
soft poached lobster with dill and chive, brioche, spicy mayo

6+ MB Wagyu roll (gf available on request)
m*edium rare wagyu, brioche, avocado & wasabi mayo*

Crab roll (gf available on request)
cooked spanner crab, herbs, lemon and caper sauce

Mortadella roll (gf available on request)
p*istachio mortadella, brioche, chili jam, rocket*

Forrest mushroom roll (v, gf available on request)
Lemon thyme, brioche, Parmigiano

V = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

CANAPE MENU

DESSERT CANAPES

Chocolate brownie (v)
caramel, sea salt
Warm apple crumble tartlet (v)
oats & brown sugar
Gelato cones (v)
selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
Fruit brochette (v) (gf)
skewers of seasonal fresh fruit
chocolate & cherry tart (v)
shaved toasted coconut

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BUFFET MENU

GOLD | $120PP
2 CANAPES ON ARRIVAL, 3 PLATTER, 1 DESSERT PLATTER

PREMIUM | $225PP
3 CANAPES ON ARRIVAL, 4 PLATTER, 2 DESSERT PLATTER

PLATTERS

Cooked Mooloolaba king prawns (gf)
Yuzu-mary rose and creamed horseradish
Sydney rock oysters (gf, df)
Confit shallot mignonette
Selection of cured meats and cheeses
Seasonal fruits, fresh baked lavosh and sourdough, garlic and hommos dip
Heirloom tomato salad (v, gf)
Crispy basil, balsamic and parmesan wafers
Free range chicken salad (gf)
Watercress, dates & Green goddess dressing
Charred Pumpkin and corn salad (v)
Radicchio, avocado and Manchego
Red cabbage & Fennel salad (v)
Activated walnuts and shadows of blue

DESSERT PLATTERS

Citron tart with Italian meringue (v)
Pear frangipane tart with candied orange & yoghurt cream (v)
Dark chocolate & green pistachio tart with pistachio crumble & vanilla ice-cream (v)
Classic pavlova with macerated berries, seasonal fruits & passionfruit coulis (v)

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ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE AND FRUIT BOARD- $45pp

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanies by fresh baked lavosh, wafers, maggie beer fruit paste, mixed olives and muscatels. Tzatziki and hummus dip.

CHARCUTERIE AND FRUIT BOARD- $30pp

3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

CHEESE AND FRUIT BOARD- $30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER- 55pp

Trawler cooked and peeled king leader prawns (3p.p.), Sydney rock oysters (3p.p), Cooked Balmain bugs (1p.p)
variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster **+ $125 per lobster**
Add cooked king crab legs **+ $25 p.p.**

SEAFOOD PLATTER- 38pp

Trawler cooked and peeled king leader prawns (2p.p.), Sydney rock oysters (2p.p)
variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster **+ $125 per lobster**
Add cooked king crab legs **+ $25 pp**

VEGETARIAN BOARD- $28pp

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives.

add 2 types of cheeses and seasonal fruits **+ $18pp**

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FOOD STATIONS

LIVE ITALIAN BAR **$200 PP**

CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel.

Choice between hand rolled fettuccine or Penne Rigate. *(GF Available)*

SAUCES

Cheese Wheel
Pesto & Fresh Basil (gf)
Hierloom Tomato & Vodka Sauce (v, gf,df)

SIDES

Extra Virgin Olive Oil
Pine Nuts
Fresh Grated Parmesan

OPTIONAL

Add fresh baked pizzas to the station baked in front of you and guests.
One additional Chef required for PIzza

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU
ALL STATIONS ARE MINIMUM 20 GUESTS
ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT $165 PER HOUR

FOOD STATIONS

LIVE PAELLA & RISOTTO BAR **$100 PP**

CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared infront of you and your guests.

TYPES TO CHOOSE FROM Forest

Mushroom Risotto *(ve,gf)*
Chicken and Cheese Risotto (gf)
Chicken & Chorizo Paella (gf)
Prawn, Mussels and White Fish Paella (gf)

TOPPINGS

Freshly Grated Parmesan
Roasted and Seasoned Breadcrumb
Freshly Picked Herbs

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FOOD STATIONS

LIVE JAPANESE BAR **$170 PP**

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests. (gf)

Aburi Salmon Nigiri (gf, df)
Kingfish Nigiri (gf, df)
Crispy Prawn Nigiri (gf, df)

California Crab Uramaki Roll
Katsu Chicken Roll

Yellowfin Tuna Sashimi (gf, df)
Salmon Sashimi (gf, df)
Yellowtail Sashimi (gf, df)

Oysters with Japanese Dressing (gf, df)

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ADD ON SALADS MENU

SALADS CAN BE ADDED INTO ANY CATERING PACKAGE - ***$15 PP PER SALAD***

MEDITERRANEAN SALADS

Large garden leaf & garden roquette (ve, gf, df)
caramelized red onion rings & walnut & chilli dressing

Crispy endive leaves & wild roquette (v, gf)
seasonal citrus, cranberries & shaved pecorino cheese

Caesar salad
thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (v, gf)
feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio leaf salad (v, gf)
sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (v, gf)
buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

Green salad (ve, gf, df)
baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame & lemon

Charred zucchini & Aubergine (ve, gf, df)
red onion with sweet molasses pine nuts & freshly picked herbs

ASIAN SALADS

Torched pointy cabbage salad (ve, gf, df)
chili, heirloom tomato & lime

Edamame & avocado salad(gf, df)
bonito flakes, and yuzu dressing

Charred green salad (gf, df)
sugar snaps, chili, sesame, fresh picked basil and anchovy, oregano & lemon dressing

Silken tofu salad (ve, gf, df)
Sugar snaps, snake beans, radish, spring onion, sesame and bitter orange vinaigrette

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BBQ MENU

PLEASE CHOOSE 3 PROTEINS, 3 SIDES & 1 DESSERT - ***$135 PP***

MIN 20 PAX

PROTEINS

Chicken thighs (gf, df)
lemon, garlic & harissa

Lamb cutlets (gf, df)

dijon, horseradish & rosemary

Pork & fennel sausages (gf, df)

Pork ribs (gf, df)
barbeque glaze

.

King leader prawns (gf)
kaffir lime, shallots & lemongrass butter

Swordfish (gf, df)

Agrodolce

King brown mushrooms (ve, gf, df)

sesame, garlic, soy & spring onion

SIDES

Large garden leaf & garden roquette (ve, gf, df)
Blackened onion and walnut & chili dressing

Crispy endive leaves & wild roquette (v, gf)

seasonal citrus, cranberries & shaved pecorino cheese

Caesar salad

thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (v, gf)

feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio leaf salad (v, gf)

sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (v, gf)

buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

Green salad (ve, gf, df)

baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame & lemon

Charred zucchini & Aubergine (ve, gf, df)

red onion with sweet molasses pine nuts & freshly picked herbs

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caramel, sea salt
Warm apple crumble tartlet (v)
oats & brown sugar
Gelato cones (v)
selection of chocolate, vanilla, hazelnut, mint, raspberry, mango
Fruit brochette (v) (gf)
skewers of seasonal fresh fruit
chocolate & cherry tart (v)
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